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Biologically active components in by-products of food proces

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Food Science and Nutrition, 2020, 8, 3004-3022.

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14	Prospects of cereal protein-derived bioactive peptides: Sources, bioactivities diversity, and production. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-17	11.5	13
13	Nuts by-products: the Latin American contribution. 2021 , 289-315		0
12	Screening of Bioactive Properties in Brown Algae from the Northwest Iberian Peninsula. <i>Foods</i> , 2021 , 10,	4.9	9
11	Antioxidant and anti-inflammatory effects of Peanut (.) skin extracts of various cultivars in oxidative-damaged HepG2 cells and LPS-induced raw 264.7 macrophages. <i>Food Science and Nutrition</i> , 2021 , 9, 973-984	3.2	1
10	Microalgal transformation of food processing byproducts into functional food ingredients. <i>Bioresource Technology</i> , 2022 , 344, 126324	11	1
9	Phytochemical content and potential health applications of pecan [<i>Carya illinoensis</i> (Wangenh) K. Koch] nutshell.. <i>Current Topics in Medicinal Chemistry</i> , 2022 ,	3	0
8	State-of-Art on the Recycling of By-Products from Fruits and Vegetables of Mediterranean Countries to Prolong Food Shelf Life.. <i>Foods</i> , 2022 , 11,	4.9	2
7	The Impact of Waxy Wheat Flour, Inulin and Guar Gum on Post-Prandial Glycaemic and Satiety Indices, Sensory Attributes and Shelf Life of Tandoori and Pita Breads. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 3355	2.6	0
6	The Potential Application of Pickering Multiple Emulsions in Food. <i>Foods</i> , 2022 , 11, 1558	4.9	5
5	Antioxidative and immunostimulant potential of fruit derived biomolecules in aquaculture. 2022 , 130, 317-322		3
4	Sustainability and Gender Perspective in Food Innovation: Foods and Food Processing Coproducts as Source of Macro- and Micro-Nutrients for Woman-Fortified Foods. 2022 , 11, 3661		0
3	Analysis of modern approaches to the processing of poultry waste and by-products: prospects for use in industrial sectors. 42,		0
2	Composition of Powdered Freeze-Dried Orange Juice Co-Product as Related to Glucose Absorption In Vitro. 2023 , 12, 1127		0
1	Poultry farmers' knowledge, attitude, and practices toward poultry waste management in Bangladesh. 2023 , 554-563		0